

Special/Best/Premium Bitter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **8.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (35.4%) | 80 % | 4 |
| Grain | BESTMALZ - Best Melanoidin | 1 kg (17.7%) | 75 % | 71 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.7%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (17.7%) | 79 % | 10 |
| Grain | Płatki jęczmienne | 0.25 kg (4.4%) | 85 % | --- |
| Grain | Płatki Kukurydziane | 0.15 kg (2.7%) | 85 % | --- |
| Grain | Pszoniczny | 0.25 kg (4.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Citra | 20 g | 50 min | 12 % |
| Aroma (end of boil) | Tradition | 10 g | 30 min | 5.5 % |
| Aroma (end of boil) | Tradition | 20 g | 20 min | 5.5 % |
| Aroma (end of boil) | Tradition | 20 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 50 ml | Fermentum Mobile |